

Increasing Active Managerial Control Strategies for Food Operators

**APRIL 17TH, 2018
FOOD OPERATOR TRAINING PRESENTATION**

**PRESENTED BY:
MIKE EISELE
FIELD STAFF SUPERVISOR
MCHENRY COUNTY DEPARTMENT OF HEALTH**

Active Managerial Control (AMC)

- Means the purposeful incorporation of specific procedures **to attain control** over foodborne illness risk factors to prevent illness.
- Involves **MONITORING** the flow of food through your establishment and **INCORPORATING TIMELY CONTROLS** (including corrective action) to ensure **SAFE** food.
- **PREVENTIVE** vs. reactive approach

Do you understand what needs to be controlled and are you doing something about it to reduce the risk of foodborne illness?

Active Managerial Control (AMC)

3 - PART PROCESS

- Policies
- Training
- Verification

Empowerment

- Policies
 - Define a clear plan for your staff to follow. Policies set expectations in **WRITING**.

Policies are more than words... they are a set of actions

Empowerment

- Training

- Provide **INITIAL** and **CONTINUING** staff training to ensure the Person-in-Charge (PIC) isn't the only person aware of and responsible for following the policies.

Does your training program include teach, demonstrate, and practice?

Empowerment

- **VERIFICATION** through **SELF-INSPECTION**
 - Monitor staff adherence to policies on a regular basis to ensure they are being followed.

Verification ensures safe food

Self-inspection forms and related production logs are available on our website at: www.mcdh.info

AMC Benefits

- Food operator emphasis remains on **SAFE DINING** and **FOOD QUALITY**
- Creates a **FOOD SAFETY** culture
- The **FOOD OPERATOR** is the first person to identify problems
- **DOCUMENTS** your success
- **NORMALIZES** regulatory inspection

AMC Toolbox

Policies, Training, and Verification for the following:

- Approved Source
- Storing
- Cooking
- Cross-contamination
- Reheating
- Cold Holding
- Employee Health Policy
- Receiving
- Hand Washing
- Cooling
- Emergency Handbook
- Hot Holding
- Cleaning and Sanitizing
- Vomit and Diarrheal Event Policy

Additional resource information is available at www.mcdh.info

AMC Toolbox Resources

- www.mcdh.info
- MCDH >>> Environmental Health >>> Food Protection Program >>> Educational Materials
 - Temperature Logs
 - Hand Washing Signage
 - Thermometer Calibration Guide
 - Date Marking Directions and Labels
 - Other resources

AMC Toolbox Resources

- www.mcdh.info
- MCDH >>> Environmental Health >>> Food Protection Program >>> Emergency Handbook
 - Handbook (PDF format)

AMC Toolbox Resources

- www.mcdh.info
- MCDH >>> Environmental Health >>> Food Protection Program
>>> Adoption of the New Illinois Food Code
 - Vomit and Diarrheal Events Clean-Up
 - Employee Illness Guide
 - New Code and Annexes
 - Other resources

Final Thoughts

Questions

- **Christine Miller**

Food Program Coordinator

815-334-4587

ctmiller@mchenrycountyil.gov

- **Mike Eisele**

Field Staff Supervisor

815-334-4589

mseisele@mchenrycountyil.gov